

**Inspection details with violations, recommendations and corrective action.**

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

**Site:** FOOD SERVICE GENERAL

Deduction Status: Y

**Violation:** ALL THREE ICE MACHINES (PREPARATION GALLEY, MAIN GALLEY AND BRISTRO PANTRY) HAD LARGE CORRODED GAPS BETWEEN THE BIN AND CUBER, ALLOWING THE CONDENSATE ON THE EXTERIOR OF THE MACHINE TO ENTER THE ICE BIN. THE CUBER DRAINS EXITED THROUGH THE INSIDE OF THE ICE BIN AND WERE CORRODED AT THE TOP OF THE DRAIN LINE. THE TECHNICAL AREA OF THE ICE MACHINES WERE LOCATED ABOVE THE CUBER AND GAPS WERE NOTED ON THE SIDES OF THESE AREAS ALLOWING POTENTIAL CONTAMINATION FROM SOIL AND OR OILS, ETC. TO ENTER THE ICE BINS.

**Recommendation:** 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

**Action:** Units will be repaired or replaced.

**Site:** DECK 3 PREPARATION GALLEY

Deduction Status: Y

**Violation:** THERE WERE GAPS AND LOOSE SEALANT UNDER THE TILT PANS. THIS IS A REPEAT VIOLATION FROM THE 11/30/2003 INSPECTION REPORT. STAFF NOTED THAT THE TILTING PANS WILL BE REPLACED DURING THE NOVEMBER DRY

DOCK.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Units to be replaced.

**Site:** DECK 3 PREPARATION GALLEY

Deduction Status: Y

Violation: THE SEALANT WAS PEELING ON THE BACK PLATE OF THE SLICER.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Sealant has been replaced.

**Site:** BAKERY

Deduction Status: Y

Violation: THE COUNTER MIXER ATTACHMENT PROBE AREA AND FOOD SPLASH ZONE WAS CORRODED.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Corrosion has been removed.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

--	--	--

**Site: BAKERY**

Deduction Status: N

Violation: THE FOOD SPLASH ZONE OF THE PREVIOUSLY CLEANED FLOOR AND COUNTER TOP MIXERS WERE SOILED.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: The area has been cleaned and staff told to do a more thorough job when cleaning.

**Site: DECK 3 PREPARATION GALLEY**

Deduction Status: N

Violation: THE BACK BLADE OF THE PREVIOUSLY CLEANED SLICER WAS SOILED.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: The area has been cleaned and staff told to do a more thorough job when cleaning.

**Site: FOOD SERVICE GENERAL**

Deduction Status: N

Violation: THE ICE BIN IN THE PREPARATION GALLEY WAS SEVERELY SOILED WITH A RUST COLORED SLIME SUBSTANCE, WHERE THE CUBER DRAIN HAD LEAKED INTO THE ICE BIN. THIS MACHINE WAS PLACED OUT OF ORDER AT THAT TIME. ALL THREE ICE MACHINE'S INTERIOR CUBER WATER INLET LINES WERE SOILED.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: The area has been cleaned and staff told to do a more thorough job when cleaning.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

**Site: BAKERY**

Deduction Status: N

Violation: THE ATTACHMENT PROBE AREA OF THE FLOOR MIXER HAD CLUMPS OF LUBRICATING OIL THAT COULD FALL INTO THE PRODUCT BELOW.

Recommendation: 7.5.7.2.1 Lubricants shall be applied to food-contact surfaces that require lubrication in a manner that does not contaminate food-contact surfaces.

Action: Excess oil has been removed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

**Site:** BAKERY

Deduction Status: N

Violation: THE HAND WASH SINK DRAIN DID NOT REACH COMPLETELY INTO THE FLOOR DRAIN, ALLOWING THE LIQUID TO DRAIN ONTO THE DECK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain line will be adjusted.

**Site:** STAR DECK VERANDA

Deduction Status: N

Violation: THE HAND WASH SINK DRAIN LEAKED.

Recommendation:

Action: Leak has been repaired.

**Site:** HOT PREPARATION GALLEY

Deduction Status: N

Violation: THE HAND WASH SINK DRAIN LEAKED

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

**Site:** VENTILATION ROOM-AC UNIT # 1, DECK 1

Deduction Status: N

Violation: THE EVAPORATOR CONDENSATE PAN WAS SOILED WITH RUST AND DEBRIS.

Recommendation:

Action: Pan has been cleaned.

